

CLAIMS

1. A method of dispensing a food product comprising
5 filling a container with a food product,
transporting the container from the site of filling to a site at
which the food product is to be dispensed,
locating the container in a dispensing apparatus, and
10 discharging food product in the container through an outlet of
the container,
characterised in that the container has at least two
compartments (A) and (B), said compartments being gastightly
separated from each other by an at least partially movable wall,
compartment (A) containing a propellant and compartment (B)
15 containing the food product, compartment (B) being provided with
a valve.
2. A method according to claim 1 characterised in that the filling
of the container takes place by introducing the propellant into
20 compartment (A), up to where a gauge pressure of between 1 bar
and 10 bar is reached, then the food product is introduced into
compartment (B) until a gauge pressure of between 5 bar and 12
bar, preferably above 8 bar, is reached.
- 25 3. A method according to claim 1 wherein wherein the food product
is an ice cream product containing freezing point depressants in
an amount of between 20% and 40% w/w, preferably above 25%, and
between 0% and 15% fat, preferably between 2% and 12%, the
freezing point depressants having a number average molecular
30 weight $\langle M \rangle_n$ following the following condition:

$$\langle M \rangle_n \leq -8 \text{ FAT} + 330$$

Wherein FAT is the fat level in percent by weight of the
35 product.

4. Method to claim 3 wherein the freezing point depressants are made at least a level of 98% (w/w) of mono, di and oligosaccharides.